



**NAME:** VIRAJ CHINTHAKA LAKMAL

**SURNAME:** WEDUMPULI ACHCHIGE DON

**NATIONALITY:** SRI LANKAN

**PERMANENT ADDRESS:** 138/2, NIWANTHIDIYA, PILIYANDALA, SRI LANKA

**PRESENT ADDRESS:** SAME AS ABOVE

**DATE OF BIRTH:** 15TH DECEMBER 1978

**MARITAL STATUS:** MARRIED & HAVING TWINS

**BLOOD GROUP:** O+

**RELIGION:** BUDDHIST

**HEIGHT:** 5'.7"

**WEIGHT:** 70KG

**PASSPORT NO:** N-6692418

**PASSPORT ISSUED:** 17/5/2006

**PASSPORT EXPIRY:** 17/5/2026

**MOBILE NO:** +94773914505

**SKYPE ID:** Chinthakav1

**WHATS UP:** +94773914505

**EMAIL:** [Chinthaka5323@gmail.com](mailto:Chinthaka5323@gmail.com)

**SMOKING:** OCCASIONALLY

**DRINKING:** SOCIAL

#### COMPUTER KNOWLEDGE

MICROSOFT OFFICE, POWERPOINT, WORD, EXCEL, PUBLISHER

#### SYSTEM KNOWLEDGE

FIDELIO, MC, MICRO AUTO SEQUENCE, MS PACKAGE, FUSION HR, OPERA

## CURRICULUM VITAE

Knowledgeable Senior Manager with over 19 years' industry experience in casual and fine dining hospitality in Resorts, Dessert Resort & City Hotel establishments and seeking position in next level, in upscale dining concept which will make best use of my existing skills and experience & also further to my personal and professional development.

Proven extensive track record of financial acumen, guest engagement and retention, strong employee satisfaction and team management and a vast knowledge of hospitality concepts and gifted motivator and leader comfortable with supervising service team of over 100 employees.

### Position Applied for RESTAURANT MANAGER

#### SKILLS

Industry Knowledge	Interpersonal Skills	Other Skills
Pre-opening	Leader Ship	Revenue
Recruiting	Customer Service	Forecasting
Cost Control	Employee Relation	Train the Trainer
Developing SOP's	Dependability	Food Safety & Hygiene
Wine & Spirits	Flexibility	Front Office Operation
Sales Management	Responsibility	Spa & Wellness
Event Management	Active listening	Guild Butler
Concept Development	Hazard Awareness	Banquet Operations

#### LEADERSHIP & INFLUENCE SKILLS:

Patience	Empathy	Risk-taking
Reliability	Timely communication	Ability to teach and mentor
Budget Achiever	Result Oriented	People Management

## KEY CONTRIBUTIONS

- Planned Food and Beverage layout equipment and monitored Utensil ordering,
- Budgeting, achieving and team member planning.
- Led all institutional dining and catering functions including: providing quality Food & Beverage service in a safe and clean environment, managing and supervising staff Members at various national and international locations, catering operations.
- Creating and implementing menus, supervising BOH and FOH functions, as well as budgetary and fiscal matters.
- Initiated program that standardized employee training which led to increase guest/customer satisfaction by 40%
- Formulated and implemented functional plans and procedures to assure Keeping up with contractual obligations and making event contracts with clients.
- Manage beverage purchasing, beverage menu designing, marketing of new products and VIP customer requests.
- Manage all FOH positions, including scheduling, developing and coaching employees, motivating the team and continuing to drive sales.
- Lead Beverage Managers in everyday functions and assist with inventory control.
- Utilize POS system to accurately charge customers, track revenue reports and ensure timeliness of food and beverage.
- Participate in the selection, design, development of new POS system and are in charge of weekly inventory.
- Review financial transactions such as the budget and payroll records to ensure the weekly expenditures are accounted for and authorize.
- Handle other administrative tasks such as: facilitation of payroll, reports, inventory and budget for food and beverage functions.
- Resolved many customer complaints, and always ensured that the customers leave satisfied
- Create an illustrate process, which promote continuity for timely and accurate vendor ordering procedures for all management staff.
- Communicate FOH service observations to management and partners.
- Conceptualize and implement new concept including menus and marketing plan.
- Administered and utilized department based regional cooks for different Projects.
- Developed culinary newsletter and ensured its bimonthly Distribution.
- Provided necessary help in introducing new programs.
- Formulated cooking prototypes for new concepts and products.
- Performed with different food products to improve existing Items. Conducted regular sales calls and visits to prime client accounts.
- Provided assistance in putting up food shows at national and regional Level. Interacted and worked with manufacturers and new product
- Train the groups of students to hoteliers afflicted with Maldives Government
- Maintain all standards as would be required in a Michelin Star restaurant.
- Liaison with and management of relationships with Food and Beverage suppliers.
- Ensuring the maintenance and cleanliness of all wine service equipment.
- Making sure an effective wine and beverage service in the restaurant at all times.
- Conducts performance reviews in a timely manner
- Maintain standards of food & beverage quality and guest service quality also developing SOP's
- Coach, train and manage employees within the hotel's organization structure
- Achieve budgeted revenues & expenses and maximize profitability related to the food & beverage department
- Contribute to the profitability and guest satisfaction perception of other hotel departments Implement & maintain local and national sales / marketing programs
- Increase level of guest satisfaction by delivering of an improved product through employee development, job engineering and quality image
- Ensure compliance with business operations and legal regulations
- Market the food & beverage outlets, develop and manage the implementation of menus, package deals, promotions, displays, decorations and presentation within corporate guidelines to meet / exceed sales and financial goals and objectives
- Implement & manage all company programs to ensure compliance with SOP's.
- Conduct a Hazard Analysis.

## PROFFESIONAL HISTORY:

### DIRECTOR FOOD & BEVERAGE



Le Grand, Galle  
Sri Lanka (5 Star Luxury Boutique Hotel)

**15TH JANUARY 2021 - PRESENT**

<https://www.legrandgalle.lk>

Nestled in the heart of the crowning jewel of Sri Lanka's colonial past, Le Grand Galle by Asia Leisure Hotels offers the majestic grandeur of a Galle hotel; the best example of an enchanting kingdom that exists beyond the pages of fairy tales. The city is the gateway to this beautiful island where culture, stunning golden beaches and colonial history combine to create a masterpiece.

58 Luxury Rooms, 03 F&B Outlets, IRD, Banquet and outdoor events.

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27th December 2020 returned to Sri Lanka from Maldives due to global impact of Covid – 19 and business level.

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### ASSISTANT FOOD & BEVERAGE MANAGER



Meeru Resort & Spa  
Maldives (5 Star Resort & Spa)

**19TH APRIL 2017– 25TH DECEMBER 2020**

<https://meeru.com>

A tropical paradise that offers a wide range of facilities, or you can just relax and do nothing at all. The resort is over 40 years in the tourism market, being at the present moment one of leading hotel resorts in the Maldives. There are 284 rooms on the island, divided by different categories/typologies, and offers 2 types of meal plans: Full board & All Inclusive Plus.

284 Rooms, 08 F&B Outlets in different concepts, IRD, Extensive outdoor events



### FOOD & BEVERAGE MANAGER

Simaisma Resort & Spa - Subsidiary of MURWAB RESORTS  
Doha Qatar (5 Star Dessert Resort & Spa)

**JUNE 2016 – APRIL 2017**

<https://simaisma.com>

Simaisma, A Murwab Resort is an oceanfront oasis with signature amenities, a myriad of recreational activities and a tranquil environment that will relax and reinvigorate all at once.

58 Luxury Villa Type with 2,3 & 4 Bed Rooms, 04 F&B Outlets including IVD outdoor catering and Banquets events





## RESTAURANTS & BARS MANAGER

Rannalhi Club Resort - Subsidiary of Adaaran & Aitken Spence  
Maldives (4 Star Resort & Spa)

**OCTOBER 2014 – JUNE 2016**

<https://adaaran.com>

Adaaran Club Rannalhi sits exclusively at the tip of the South Malé Atoll. Its unique location offers access to pristine beaches and excellent scuba diving opportunities with easy access to the capital city of Malé and 34km Away.

96 Standard Room, 26 Water Bungalow, 4 F&B Outlets, Extensive outdoor events and serve AIP, FB & HB meal packages.

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## ASSISTANT FOOD & BEVERAGE MANAGER

Galle Face Hotel

Sri Lanka (5 Star Resort & Spa- world Heritage Hotel by UNESCO)

**DECEMBER 2011 – OCTOBER 2014**

<https://gallefacehotel.com>



## FINE DINNING RESTAURANT & BAR MANAGER

Galle Face Hotel

Sri Lanka (5 Star Resort & Spa- world Heritage Hotel by UNESCO)

**APRIL 2008 – NOVEMBER 2011**

<https://gallefacehotel.com>

iconic and colonial-style hotel, built in 1864, It is listed as one of the "1000 Places to See Before You Die" in the book of the same name.

won the first-ever PATA award for Best International Heritage Hotel, in 2012. In September 2012, it became the first hotel in Sri Lanka to be featured on a postage stamp, along with three other iconic buildings in Colombo.

4 F&B Outlets, Extensive outdoor events and Banquet, Meeting Facilities.

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## RESTAURANT MANAGER

Café Du Monde

Sri Lanka (Fine Dinning French Restaurant)

**DECEMBER 2007 – APRIL 2008**



iconic and colonial-style hotel, built in 1864, It is listed as one of the "1000 Places to See Before You Die" in the book of the same name.

won the first-ever PATA award for Best International Heritage Hotel, in 2012. In September 2012, it became the first hotel in Sri Lanka to be featured on a postage stamp, along with three other iconic buildings in Colombo.

4 F&B Outlets, Extensive outdoor events and Banquet, Meeting Facilities.



### **SENIOR LECTURER IN FOOD & BEVERAGE**

Winstone Hotel School  
Sri Lanka  
**SEPTEMBER 2006 – DECEMBER 2007**

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### **PRE & POST OPENING RESTAURANT MANAGER**

Colonial Restaurant  
QANATH AL QASBA, SHARJAH, U.A.E.  
**SEPTEMBER 2005 – AUGUST 2006**

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### **PRE OPENING SENIOR SUPERVISOR**

Madinat Jumeirah – Subsidiary of Jumeirah Group  
Dubai, U.A.E.  
**APRIL 2004 – JANUARY 2006**

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### **RESTAURANT CAPTAIN**

Jumeirah Beach Hotel – Subsidiary of Jumeirah Group  
Dubai, U.A.E.  
**DECEMBER 2000 – APRIL 2004**

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### **PRE & POST OPENING CREW MEMBER / CREW TRAINER**

Mc Donald's  
Doha Qatar  
**OCTOMBER 1998 – OCTOMBER 2000**

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### **WAITER**

Hotel Renuka & Renuka City Hotel  
Sri Lanka  
**OCTOMBER 1996 – OCTOMBER 1998**

## **EDUCATIONAL QUALIFICATIONS:**

PRESIDENT'S COLLEGE (1994 – 1997)

[G.C.E. Advanced Level Examination 1997, Conducted by Sri Lankan government.]

VIDYALOKA COLLEGE (1990 – 1994)

[G.C.E. Ordinary Level Examination 1994, Conducted by Sri Lankan government]

## PROFFESIONAL EDUCATION & COMMUNITY ACTIVITIES

- ✓ DITTHM – UK (Diploma in Travel & Tourism – UK)
- ✓ Followed a London Diploma in Travel and Tourism in Colombo
- ✓ Diploma in Food & Beverage – City & Guilds
- ✓ Certificate of food and beverage service in Swiss Lanka hotel school
- ✓ Trained the Trainer Certification by Jumeriah U.A.E
- ✓ Internal Quality Reviewer Certification by Jumeriah U.A.E.
- ✓ Management Training Programmed by Adaaran Resorts Maldives –
- ✓ HACCP Level 1, 2 and 3 Conducted by IGI – UK – Meeru Resort & Spa
- ✓ Completed Lobsterink.com on line courses of core departments and Advance Level.
- ✓ Participated in various Food & Beverage Related Trainings.
- ✓ Participated in various Management Related / Industrial Trainings.

## REFERENCES:

**Name: Mr. Ahmed Azim**

**Position: Resident Manager – Marc Munchen Hotel – Germany (5 Star Luxury)**

Former Director F&B of Marc Munchen Hotel – Germany, Pre Opening Director F&B in Baglioni – Maldives, Director of Rooms – Furaveli Resort – Maldives, Re opening Director F&B in Club Med, EAM in Coco Collection – Maldives, Director Operation in Coco Collection – Maldives, Director F&B in Soneva, Gilli Resort – Maldives, Director F&B in One & Only Palmilla

Contact: + 9607494791    WhatsApp: +9607496239  
[asimlaakiya@gmail.com](mailto:asimlaakiya@gmail.com)

**Name: Mr. Laurent Pacelet**

**Position: Former Cluster Director Food & Beverage in Meeru Resort & Spa and Kagi Maldives**

Former Director of Operation & i/c of Food & Beverage – Rosewood Hotels, Director F&B – Anantara, Cluster Director F&B – Carlson Rezidor Hotels, Director F&B – Per Aquum Hotels & Resorts, Assistant DF&B – Maydan Hotels

Contact: + 32470517130  
[pacbel2013@gmail.com](mailto:pacbel2013@gmail.com)

**Name: Mr. Thulaxhan Selvanayagam**

**Position: Assistant HR Manager – Legrand, Galle – Sri Lanka**

Contact: + 94761368337  
[ahrm.lgg@asialeisure.lk](mailto:ahrm.lgg@asialeisure.lk)

**Name: Mr. Eman Abela**

**Position: Presently General Manager in Planet Hollywood Malta**

**Former EAM & In charge of F&B Simaisma Resort in Doha Qatar**, former Director Food & Beverage in Sealine Hotel – Doha Qatar, Accor Hotels, Millennium Hotel – U.A.E., Movenpick Hotel – U.A.E.

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